



## Ultimate Vanilla Buttercream Frosting

 Vegetarian  Gluten Free

READY IN



10 min.

SERVINGS



10

CALORIES



265 kcal

FROSTING

ICING

### Ingredients

- 0.5 cup butter softened
- 3 Tbsp milk
- 16 oz powdered sugar
- 0.1 teaspoon salt
- 2 teaspoons vanilla bean paste

### Equipment

- hand mixer

## Directions

- Beat first 3 ingredients at medium speed with an electric mixer until creamy.
- Gradually add powdered sugar alternately with 3 Tbsp. milk, 1 Tbsp. at a time, beating at low speed until blended and smooth after each addition. Beat in up to 2 Tbsp. additional milk for desired consistency.

## Nutrition Facts

**PROTEIN 0.36%** **FAT 31.23%** **CARBS 68.41%**

## Properties

Glycemic Index:8.8, Glycemic Load:0.08, Inflammation Score:-1, Nutrition Score:0.64000001015223%

## Nutrients (% of daily need)

Calories: 264.53kcal (13.23%), Fat: 9.35g (14.38%), Saturated Fat: 5.92g (36.99%), Carbohydrates: 46.09g (15.36%), Net Carbohydrates: 46.09g (16.76%), Sugar: 45.18g (50.21%), Cholesterol: 24.94mg (8.31%), Sodium: 104.67mg (4.55%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.24g (0.49%), Vitamin A: 290.93IU (5.82%), Vitamin E: 0.27mg (1.77%), Vitamin B2: 0.02mg (1.1%)